



# PURELL® Foodservice Surface Sanitizer Sanitization Directions

Ready to Use Product – Do Not Add Water



## FOR USE IN FRONT OF HOUSE

### RAPID KILL TIME:

Eliminates germs on surfaces, including Norovirus, E. Coli, and Salmonella in 30 seconds

### FORMULATED FOR FOOD CONTACT:

No rinse required on food contact surfaces

### POWERFUL PEACE OF MIND:

No handwashing, gloves or protective eyewear required  
No warnings or caution labels

## USE ON THE FOLLOWING SURFACES

### HARD SURFACES

- Tables
- Countertops
- High chairs
- Sink handles
- Toilet handles
- Employee restrooms
- Menus
- Door Knobs/Handles
- Condiments

### SOFT SURFACES

- Upholstery/Seat backs
- Carpet spot cleaning
- Curtains

### SURFACE MATERIALS

- Acrylic
- Chrome
- Finished wood
- Sealed granite
- Glazed tile
- Metal
- Plastic
- Stainless steel
- Vinyl

## USE DIRECTIONS



1

### Visible Soils:

- Remove any particles from the surface

*If bodily fluid spill, follow internal bodily fluid procedures*



2

### Apply PURELL Foodservice Surface Sanitizer to Surface:

(i.e. tables, menus, guest touch points, POS)

- Spray this product 6-8 inches from surface until thoroughly wet
- Let stand for 30 seconds



3

### Wipe the Surface:

- Wipe the surface with a paper towel or reusable towel
- No rinse required

PURELL Foodservice Surface Sanitizer is FDA Food Code Compliant

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